



COMBI CK-35V

2 in 1: vegetable cutter (450 kg/h) + cutter with 5.5 litre bowl



DYNAMIC PREPARATION
FOOD PROCESSOR / VEG PREP COMBI MACHINES



SALES DESCRIPTION

It has a variable speed motor block, universal head and 5.5-litre cutter bowl equipped with a rotor with micro-serrated blades.

Brushless technology.

FEATURES AND BENEFITS

As a veg prep machine, its ergonomic design enables the product to be cut in one single movement. As a food processor, it has a 5.5-litre bowl with mixer and micro-serrated blades.

Equipped with "brushless" technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive "force control system": guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.
- ✓ Exclusive "Force Control System" to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 5.5 litre stainless steel bowl.
- ✓ Polycarbonate lid with built-in "cut&mix" mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head. Stainless steel hopper with highly-resistant polycarbonate lid.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and bowl easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, bowl, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Universal head.
- ✓ Cutter bowl, with micro-serrated blade rotor.

ACCESSORIES

- FCC Curved Slicing Discs
- FCO Rippled Slicing Discs
- FFC Chipping Grids
- FMC Dicing Grids
- FCE Julienne Discs
- FR Shredding & Grating Discs
- Disc and Grid Holder
- Blades for CK / K / KE
- Grid Cleaning Kit
- FC-D Slicing Discs
- SH Shredding & Grating Discs



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Project	Date
Item	Qty
Approved	

product sheet
updated 14/11/2019



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SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 100 Kg - 450 Kg

Inlet opening: 136 cm²

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (WxDxH): 391 mm x 409 mm x 552 mm

Net weight: 26.5 Kg

As cutter

Bowl capacity: 5 l

Speeds as cutter (positions): 300 rpm - 3000 rpm

External dimensions (WxDxH): 286 mm x 387 mm x 487 mm

Net weight (Cutter): 18 Kg.

Noise level (1m.): <70 dB(A)

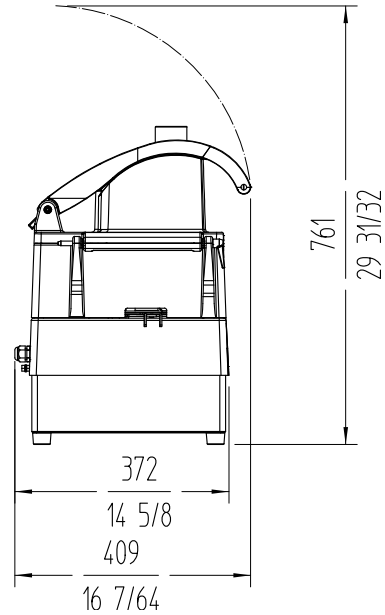
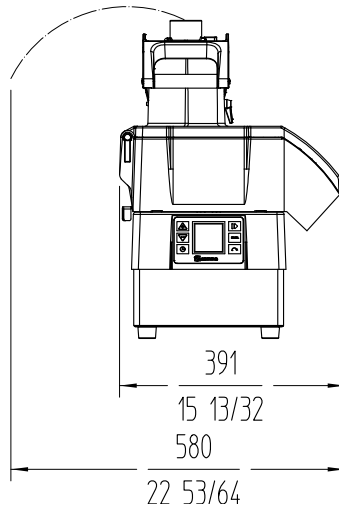
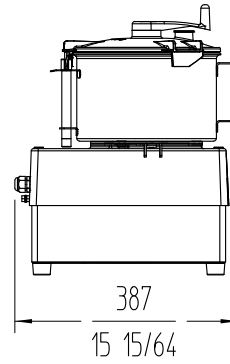
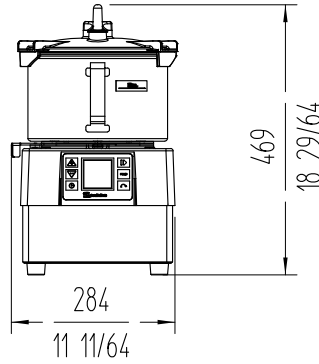
Background noise: 32 dB(A)

Crated dimensions

705 x 415 x 515 mm

Volume Packed: 0.15 m³

Gross weight: 31.8 Kg.



AVAILABLE MODELS

1050752 Combi vegetable prep.-cutter CK-35V 230/50-60/1

1050754 Combi vegetable prep.-cutter CK-35V 230/50-60/1 BR

1050756 Combi vegetable prep.-cutter CK-35V 120/50-60/1

* Ask for special versions availability

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